

THE YOUNG AMERICAN

Where Friends Gather, Martinis Sparkle, and a Vibe that never goes out of Style
SUMMER SIPS



WATERMELON TEASE MARTINI - 12

Vodka, Muddled Mint Leaf, Watermelon Puree, Creme de Menthe, Lime / Upgrade with Titos - 4

LUSTY LYCHEE MARTINI - 14

Vodka, Lemon Juice, Lychee Syrup, Simple Syrup, Garnished with Lychee Fruit Skewer / Upgrade with Stoli - 4

THE KENTUCKY SUNSET WHISKEY SOUR- 15

Kentucky Gentleman Bourbon, Pomegranate, Lemon Juice, Egg White, Simple Syrup / Upgrade with Sazerac Rye Whiskey

THE LOCOCOBANA - 14

Coconut Rum, Pineapple juice, Pina Colada, Nutmeg, Half & Half, Amaretto / Garnished with Pineapple & Mint Sprig / Upgrade with Captain Morgan - 4

THE BANANA HAMMOCK - 15

Vodka, Hibiscus Tea, Banana Liqueur, Lemon Juice / Upgrade with Grey Goose - 4

CUCUMBER BASIL COCKTAIL- 14

Cucumber Vodka, St. Germain, Lime Juice, Basil Paste, Freshly Grated Ginger, Diced Cucumber

THE “YOUNG” OLD FASHIONED - 16

Makers Mark, St. Germain, Bitters, and Expressed Orange Peel & Garnish, Large Block Ice

BUFFALO GOLD OLD FASHIONED - 18

Buffalo Trace Bourbon, Aromatic Bitters, a touch of Orange, Garnished with a Gold Leaf Cherry over a Large Block Ice

HOT NIGHTS & COOL BITES

A little Tuesday Indulgence: half-price Entrees 5-7 PM

PITTSBURG SALAD - 17

Fresh Crisp Romaine topped with chopped Steak-uums,
Juicy Tomatoes, Chopped Pepperoncini's,
Hard Boiled Eggs, Cucumber, Shredded Cheese, and Golden
Crispy French Fries - Finished with Ranch Dressing. YUM!

DEVEILED EGGS - 13

5 Classic Develed Eggs made with a creamy, seasoned filling,
Garnished with Nova Lox & Bacon

PIGS IN THE BLANKET - 13

Six All Beef Smokies wrapped in a Puffed Pastry.
Served with Green Mustard

SHRIMP COCKTAIL - 13

6 Jumbo Shrimp with cocktail sauce,
served in a martini glass

MARGHERITA PIZZA - 15

Fresh Mozzarella, Vine-Ripened Tomatoes, Fragrant
Basil layered over a crisp flatbread and finished with
Olive Oil, Balsamic Drizzle, and a touch of Sea Salt

TYA FLATBREAD PIZZA - 13

Crispy and Golden Flatbread, Topped with a
Marinara Sauce, Melted Mozzarella Cheese
Your Choice of Classic Cheese or Pepperoni

TRUFFLE TOTS- 17

Crispy Tots with Truffle Oil, Parmesan, Fresh Herbs,
and Bacon Bits, Served with a side of Aioli

SUMMER HARVEST BOARD - 23

Chef's Selection of Meats, Cheeses & Seasonal Fruits served
with Baguette, Dates, Honeycomb & Apple Butter

BRISKET SLIDERS - 17

Slow Smoked Briskett piled high on warm buttery Potato Rolls,
topped with Chipotle Aioli. Served alongside Crispy Golden Tots.

HOT NASHVILLE SLIDERS - 15

Breaded Chicken Breast Twisted in Nashville Hot Sauce, Potato
Roll, Topped with Bread and Butter Pickle and a side of Honey.
Served with Crispy Golden Tots.

KOREAN BARBEQUE SLIDERS- 15

Crispy Korean BBQ chicken, soft Potato Rolls, and
shaved carrots. Topped with golden tots & a cherry
tomato. Served with Crispy Golden Tots.

SEARED AHI TUNA - 16

Perfectly Seared Ahi Tuna served atop a bed of fresh
microgreens. Finished with a tangy mustard drizzle.

STEAK SASHIMI - 20

5.5 oz Grass-fed Tenderloin thinly sliced with delicate
seasoning served with Buttery Green Beans

SUMMER CAPRESE - 12

Vine Ripped Tomatoes layered with fresh Mozzarella,
fragrant Basil, and a drizzle of rich Balsamic Glaze.

FROZEN TOMATO & BURRATA - 15

Finely Grated Frozen Tomato, layered over Creamy
Burrata, fresh Basil, premium Extra Virgin Olive Oil,
Flake Salt, and rich Balsamic Drizzle

WATERMELON FETA BITES - 12

Chilled Watermelon layered with Creamy Feta, topped
with Hot Honey, Crushed Pistachios, Fresh Mint, and
Balsamic Glaze /Pair with a Classic Belvedere Martini

SWEET ENDINGS

NEW YORK STYLE CHESSECAKE - 10

Rich, thick, and delicious traditional cheesecake topped with a medley of blackberries and raspberries
and a swirl of decadent whipped cream.

BEER & WINE

Blue Moon, Stella Artois, Michelob Ultra - 6

BIG CORK VINEYARD SELECTIONS

15 - glass / Bottle - 45

TEETOTALERS

Coke, Diet Coke,

Sprite, Diet Dr. Pepper,

Fanta, Club Soda - 2.75

Hot Espresso Shot- 2

VODKA MARTINIS

The Porn Star - 14

Vanilla Vodka, Passion Fruit Puree, Vanilla Syrup, Lime Juice, Garnished with a Dried Flower Upgrade with Belvedere - 4

The Classic Dry - 14

Freezer Vodka or Gin, Dry Vermouth Rinse
Served in a Frozen Glass with a Choice of Olive or Lemon Peel

The Espresso - 15

Vodka, Espresso, Coffee Liqueur, Pinch of Egg White,
Upgrade with Titos - 4

The Dirty American - 15

Vodka, Olive Juice, Dry Vermouth, Garnished with Stuffed Olive
Upgrade with Grey Goose - 4

The Penthouse Martini - 18

Belvedere Vodka delicately layered with a whisper of lemon oil and dry vermouth. Stirred to perfection, Garnished with a Lemon Peel

Cosmopolitan - 14

Vodka, Cranberry Juice, Lime Juice, Cointreau, Garnished with Lime
Upgrade with Poetry Vodka - 4

Lemon Drop - 14

Lemon Juice, Citrus Vodka, Simple Syrup
Upgrade with Kettle One - 4

The Chocolate - 14

Vodka, Creme De Cacao, Chocolate Syrup, Half & Half
Upgrade with Stateside Vodka - 4

The Appletini - 14

Vodka, Apple Juice, Apple Schnapps
Upgrade with Broken Shed - 4

The Blueberry - 14

Smirnoff Blueberry Vodka, Blackberry Liquor, Lemon, & Simple Syrup

Pickle Martini- 14

Vodka, Pickle Juice, Dash of Salt & Pepper, Garnished with a Dill Pickle Spear

GIN MARTINIS

The Velvet Garden Arugula Martini - 16

Hendrix Gin, St. Germain, Lemon Juice, Arugula, Black Pepper, Garnished with Arugula

French Blonde - 15

Lillet Blanc, Dash Orange Bitters, Grapefruit Juice, Gin, Elderflower Liqueur,
Upgrade with Tanqueray - 5

French Gimlet - 15

Gin, Lime Juice, Elderflower Liqueur, Simple Syrup, Garnished with an Orchid
Upgrade to Magellan - 5

Carrie Bradshaw - 15

Cranberry Juice, Dash Club Soda, Gin, Simple Syrup, Vodak, Lime Juice
Dash Peychaud’s Bitters, Orange Curacao
Upgrade with Young American and Beefeater - 5

TEQUILA MARTINIS

The Juanita - 15

Tequila, Mescal, Blue Agave, Lime, Dash of Egg White
Upgrade with Ocho and Dos Hombres - 6

The Ana — 14

Tequila, Lemon Juice, Lime Juice, Simple Syrup
Upgrade with Casamigos - 5

Jalapeno Espresso - 15

Tequila, Espresso, Pinch of Egg Whitem Coffee Liqueur
Upgrade with Teremana - 5

Agave Kiss - 14

Tequila, Half & Half, White Creme De Cacao, Black Raspberry Liquor
Upgrade with Casa Noble - 5

The Mezcalini — 15

Mezcal, Dry Vermouth, Fresh Lime Juice, Agave Syrup
Upgrade with Sombra - 5

THE YOUNG AMERICAN - 17

Young American Vodka, Hendricks Gin,
Lillet Blanc, Garnished with Blue Cheese
Stuffed Olives

RUM MARTINIS

Between the Sheets - 14

White Rum. Cognac, Lemon Juice, Triple Sec
Upgrade with Bacardi - 4

Cuban Almond Cigar - 14

Gold Rum, Lime Juice, Amaretto
Upgrade with Bacardi Gold - 4

Kiss on the Lips - 14

White Rum, Triple Sec, Raspberry Juice, Grenadine
Upgrade with Captain Morgan - 4

WHISKEY MARTINIS

Bourbon Ball - 14

Bourbon, Half & Half, Amaretto, White Cream De Cac
Upgrade with Blackdraft Bourbon - 5

Maple Sea Salt - 15

Bourbon, Espresso, Coffee Liqueur, Maple Syrup, Pinch of Sea Salt /
Upgrade with Woodford Reserve - 4

The Manhattan - 16

Bourbon, Sweet Vermouth, Maraschino Cherry, Dash of Bitters
Upgrade with Sazerac Rye - 5

Maple Leaf - 14

Whiskey, Lemon Juice, Maple Syrup
Upgrade with Basil Hayden - 5

The Gatsby - 16

Bourbon, Brandy, Simple Syrup, Dry Egg Shake,
Lemon Juice, Orange Bitters
Upgrade with Travelers - 5

COCKTAILS

Dont’chu Want Me baby - 15

Tequila, Agave, Fresh Lime Juice, Mango Puree, Mango Juice,
Garnished with a Dried Flower / Upgrade with Lalo - 4

Aperol Spritz - 12

A Classic Cocktail made with Prosecco, Aperol, and
Soda Water, Garnished with a Orange Slice

The Velvet Elvis - 14

Whiskey, Sprite, Black Raspberry Liquoer, Lime

Chile Rosa - 15

Siete Misterios Mezcal, Ancho Reyes, Raspberry, Lemon,
Lime, Agave

Moscow Mule - 12

Vodka, Lime Juice, Ginger Beer
Upgrade with American Harvest - 4

MOCKTAILS

Paloma — 10

Mai Thai — 10

Shirley Temple - 10



Nightly Specials

Tuesday

Half Price Entrees 5-7 PM

Wednesday

Ladies Night - \$10 Martinis for our Ladies

Thursday:

\$10 Bourbon Martinis

Save the Date

Beverly Hills Brunch

11 AM - 2 PM

Every Second Sunday of the Month

